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Japanese (PDF)

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FULL CONTENTS CLAIM + DETAILED DESCRIPTION  
TECHNICAL FIELD PRIOR ART EFFECT OF THE  
INVENTION TECHNICAL PROBLEM MEANS  
OPERATION EXAMPLE

[Translation done.]

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**Notes:**

1. Untranslatable words are replaced with asterisks (\*).
2. Texts in the figures are not translated and shown as it is.

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Dictionary: Last updated 01/13/2010 / Priority: 1. Biotechnology / 2. Chemistry / 3. JIS (Japan Industrial Standards) term

**FULL CONTENTS****[Claim(s)]**

[Claim 1] Live, boil down a hide of a globefish in the state of boil in an alcoholic content aqueous solution, and collagen is extracted, A manufacturing method of collagen of a globefish prescribing an anticorrosive for the patient, agitating obtained collagen underwater and boiling it with vegetable gelatin, throwing in agar in collagen liquid of this boil state, and maintaining and boiling down a boil state succeedingly.

[Claim 2] A manufacturing method of collagen of the globefish according to claim 1, wherein an alcoholic content aqueous solution is white distilled liquor.

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[Claim 3]An anticorrosive A manufacturing method of collagen of the globefish according to claim 2 or 3, wherein an additive agent is chosen from cosmetics, bath salts, and an additive agent for foodstuffs according to a use of collagen.

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[Detailed Description of the Invention]

[0001]

[Industrial Application]the globefish used as the kneading material of various kinds [ this invention ], such as cosmetics, bath salts, and confectionery, a building, and adhesives for handicrafts -- it is related with the manufacturing method of the collagen obtained from the hide.

[0002]

[Description of the Prior Art]Conventionally, such quality of collagen is extracted from various kinds of plants or animals by the chemical treatment.

[0003]However, although the hide of a globefish consists of a proteinic kind, and amino acid indices are also high, and absorbcency is strong and is moreover known as nutrition material more than the body of a globefish, In itself, it has ingredients, such as the unsaturated fatty acid EFA, an eicosa EKISA pentaene composition acid, and a PHA TOKOSA EKISA EN acid, and the quality of collagen has \*\*\*\* of use in a various application.

[0004]

[Problem to be solved by the invention]The purpose of this invention is to provide the method of extracting the quality of collagen from the hide of a globefish efficiently.

[0005]

[Means for solving problem]This invention is an extraction method of the quality of collagen from the hide of the globefish which consists of the following processes.

[0006]Namely, live, boil down the hide of a globefish in the state of boil in the alcoholic content aqueous solution which has the deodorization and the sterilization function like white distilled liquor, and the quality of collagen is extracted, The anticorrosive for preservation like granulation sorbic acid potash is prescribed for the patient, agitating the obtained quality of collagen underwater and boiling it with vegetable gelatin, and powdered agar is

thrown in in the collagen liquid of this boil state, after maintaining and boiling down a boil state succeedingly, it cools, and it changes into a semi solid state.

[0007]According to the use as collagen, the perfume for cosmetics and bath salts and the additive agent for foodstuffs are alternatively blended with an anticorrosive.

[0008]

[Function]It lives, the deodorization and sterilization like the white distilled liquor of the hide of a globefish are combined, the quality of collagen is boiled down and extracted, and it is considered as collagen of a solid state by vegetable gelatin like agar after the corrosion prevention processing for preservation in the second half of cooling.

[0009]

[Working example]In the white-distilled-liquor aqueous solution which thinned 720 cc of white distilled liquor of 20 alcohol contents for leather 1kg of natural Sphoeroides rubripes with 1440 cc of water, the boil state was maintained for 30 minutes, was boiled down, and the quality of collagen of a condensation state was obtained. The whole quantity of this collagen is put into underwater [ 1000-cc ], and it was made to boil, adding 30 g to this and stirring granulation sorbic acid potash well to it. Added 500-cc water and the powdered agar 4g, and it was made to boil for 30 minutes, after this has boiled down, and boiled down. Moreover with fair and sufficient gloss which was semi-solid-ized by neglecting this at ordinary temperature, good translucent collagen of stretch nature was obtained.

[0010]

[Effect of the Invention]The following effects can be acquired by this invention.

[0011](1) the globefish with which only the meal was presented conventionally -- stickiness is good from a hide and good collagen in which normal temperature preservation is possible can be obtained easily.

[0012](2) The obtained collagen is equal to the good thing in conventional collagen, and can be conveniently used as the quality of collagen of cosmetics.

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